

## Suburban Social News

The Events of the Past Week Briefly Told.

### Bridgeport.

Mrs. Sulley is visiting Mr. and Mrs. William Gladden in Peru.

Mr. Ora Quinlan, of Gale, is a guest of Mr. and Mrs. Henry Arzmann.

Miss Jodie Lamb is visiting her sister, Miss Hattie Lamb, in Danville.

Mr. and Mrs. James Gambol and family are visiting friends in Terre Haute.

Miss Ida Pomeroy is a guest of Mr. and Mrs. William Gladden, in Greenfield.

Miss Lillian Freeland, of Jamestown, is a guest of Mr. and Mrs. William Davis.

Mr. and Mrs. Henry Scott, of Covington, are guests of Mr. and Mrs. Harvey Wilson.

Mr. and Mrs. Davis and daughter Mary, of Muncie, are guests of Miss Mary Davis.

Mr. Ezra Brown and daughter Maudie and Silvey are guests of Mrs. F. L. Freeland.

Mr. and Mrs. James Lamb and family of Avon, are guests of Mr. and Mrs. Noah Lamb.

Mr. and Mrs. Michael Dugan are guests of Mr. and Mrs. Henry Warren, in Olivette.

Mr. and Mrs. Henry Wooten and daughters Hazel and Anna are visiting friends in Danville.

Mr. and Mrs. Henry Groves, of Covington, are guests of Mr. and Mrs. Irwin Groves.

Misses Mary Ford and Nellie Peeney, of Brownburg, were guests of Miss Madeline Arzmann.

Misses Nellie and Katherine Dugan are guests of Mr. and Mrs. Harry Dugan in Danville.

Mr. Charles Dietz and daughter Rosa and Jessie are visiting friends in Indianapolis.

Mr. and Mrs. Henry Feltz were guests of Mr. and Mrs. James Norris in Danville Thursday.

Mrs. Frank Hawkins and son Virgil, of Indianapolis, are guests of Mr. and Mrs. Michael Casperly.

Mr. and Mrs. John Cooper and son Raymond, of Cleveland, are guests of Mr. and Mrs. Samuel Parker.

Miss Ida Richards, of Evansville, and Miss Carrie Hietala, of Spencer, are guests of Miss Bertha Davis.

Misses Bird Casperly and Mary and Pearl Hawkins are guests of Mr. and Mrs. George Reed in Fairland.

Miss Emma D. Shadley, of Shelbyville, was a guest of Mr. and Mrs. Marion Clark Tuesday and Wednesday.

Mr. and Mrs. James Reilly and Mrs. Emma Weatherly, of Madison, are guests of Mr. and Mrs. Morton Ring.

Mr. Alfred Clark, of Irvington, and Mrs. Emma Clark, of Indianapolis, are guests of Mr. and Mrs. Marion Clark.

Mr. and Mrs. Addison Barlow and daughter Mary, of Indianapolis, are guests of Mr. and Mrs. William Davis.

Misses Rosa and Etta Stout and Mrs. George Ballard, of Sabour, were guests of Mr. and Mrs. Edgar Stout.

The marriage of Miss Mabel Marks and Mr. John Todd took place Wednesday in Kentucky. Mr. and Mrs. Todd are living in Indianapolis.

Mr. and Mrs. Clyde Brady and Mr. and Mrs. John Atkins and Mr. and Mrs. Thomas Jeffries, of Noblesville, were guests of Mr. and Mrs. Fred McLaughlin Thursday.

### Brightwood.

Miss Pearl White is visiting friends in Matteson, Ill.

Mrs. H. A. Wyman and children are visiting friends in Newman, Ill.

Mr. McKenna and daughter Nora are visiting relatives in Chicago.

Miss Lizzie Spurgeon, of Rockville, is the guest of Miss Stella Spurgeon.

Miss Bessie Nason, of Kokomo, is the guest of Mrs. W. W. Wooten.

Mr. Oscar Williams and daughter Chloe have returned from Winfield.

Mr. Albert Kemper has returned from a short visit to friends in Sheridan.

Mrs. Edward Smith and daughter Vera are visiting relatives in New Augusta.

The Misses Fay and Virgie Steele are visiting friends and relatives in Rushsylvania.

Mrs. Beatty, of Columbus, who was the guest of Mrs. George Patterson, has returned home.

Mr. and Mrs. Joseph Conkling have returned from a visit to friends in Matteson, Ill.

Mrs. William Gray and daughter Mildred, of Peoria, Ill., are guests of Mrs. B. A. Brown.

Mr. Earl Fullenwider has returned from a two weeks' visit to relatives at Des Moines, Ia.

Mrs. E. B. Hanna and children have returned from a week's visit to friends in Fortville.

Mrs. George Clark and daughters Edith and Marie are visiting relatives and friends in Union City.

Members of the Epworth League gave a lawn social Tuesday night at the home of Miss Bessie Kemper.

Mr. and Mrs. Moon, of Gale street, left last Monday for Los Angeles, Cal., where they will reside permanently.

### Clermont.

Miss Kate Marsh is visiting Miss Ethel Tansel.

Mrs. Mary Connors is visiting friends in Jonesville.

Mr. Benjamin Long is visiting his son, Dr. Long, in Indianapolis.

Mr. John Vandewerk, of Indianapolis, was the guest of friends here last week.

Mr. and Mrs. Edward Foundry will entertain their friends Aug. 16 at their home with a lawn social.

Misses Katherine Todd and Ruth Royser, who were here visiting friends, have returned to Fairview.

### Haughville.

Miss Nora Egan is visiting friends in Chicago.

Mr. and Mrs. Day have returned from a trip to Niagara Falls.

Miss Ingeborg Richmond is visiting friends and relatives in Brownsburg.

Miss Anna Garrison, of Greenfield, is the guest of Miss Frances Elliott.

Mrs. Margaret Ireland, of Lima, O., is the guest of Mr. Hale Harmon.

Mr. and Mrs. D. W. Van Treese have returned from a visit to relatives in Ohio.

The members of the missionary society of the Methodist Church, gave a picnic Wednesday at Brookside Park.

Mr. and Mrs. Lettler and family, of Muncie, who were guests of Mrs. Frances Beasley, have returned home.

The members of the Ladies' Aid Society of the King avenue M. E. Church met Tuesday afternoon with Mrs. Fidelia Gregg.

### Ellettsville.

Mrs. Lawrence Miller visited friends here Wednesday.

Mrs. Rasmith visited friends in Indianapolis last week.

Mrs. Edie Crane visited friends in Indianapolis Tuesday.

Mrs. E. T. Heffer visited friends in Indianapolis Friday.

Charles E. Howard visited friends in Indianapolis Friday.

Mr. and Mrs. T. W. McKeehan have been visiting friends here.

Mr. Warren Todd, of Indianapolis, visited relatives here Friday.

Miss Ethel Vardeman, of Anderson, is the guest of Mrs. L. L. Todd today.

Several young people attended a church social at Clermont Friday evening.

Miss Ruth Royser, of Haughville, is the guest of her cousin, Mrs. Katherine Todd.

Mr. Ray Wilson, of Indianapolis, was the guest of Mr. Jay Heffer Thursday.

Misses Frank, of Indianapolis, were the guests of H. W. Miller last evening.

Jenny Rhodes, of Indianapolis, was the guest of Mrs. T. W. McKeehan Friday.

Mr. Carl M. Owsler, of Plainfield, was entertained by Miss Katherine Todd Tuesday evening.

Mr. and Mrs. L. Royser have as guests today Mr. and Mrs. Lawrence Miller, of Olivette.

Mr. and Mrs. T. W. McKeehan were guests of Mr. and Mrs. William Royser Wednesday.

Mrs. F. Arnold's mother, who has been visiting her from Webb City, Mo., has returned to her home.

Miss Katherine Murry, of Missouri, who has been visiting her sister, Mrs. L. H.

Todd and Mrs. W. W. McKee, will return to Anderson tomorrow.

Mrs. Dean, of Indianapolis, visited her mother, Mrs. McKee, last week.

### Irvington.

To-morrow is Butler day at Bethany Park.

Mr. Virgil Dalrymple has returned from a short visit to Niagara Falls.

Mrs. W. H. H. Shank will go to Bethany to-morrow to spend the week.

Mrs. G. R. Stewart is spending Sunday with relatives at Laporte, Ind.

Dr. T. L. Thompson and family spent last week camping near Martinsville.

Mr. Roy Adney, of Lebanon, is spending Sunday with friends in Irvington.

Mrs. D. K. Carver will go to Anderson to-morrow to visit relatives for a week.

Miss Bessie Eagle will go to St. Joe, Mich., to-morrow to spend two weeks.

Mrs. E. M. Loop, of New Ross, visited her son, Marion Loop, a few days last week.

Mrs. Scott Butler returned yesterday from a week's visit with her sister in Marion.

Mr. and Mrs. J. E. Carver returned Saturday from a two weeks' visit in Muncie.

Miss Laura Forsythe, of Nineveh, will spend this week with Miss Evelyn Jeffries.

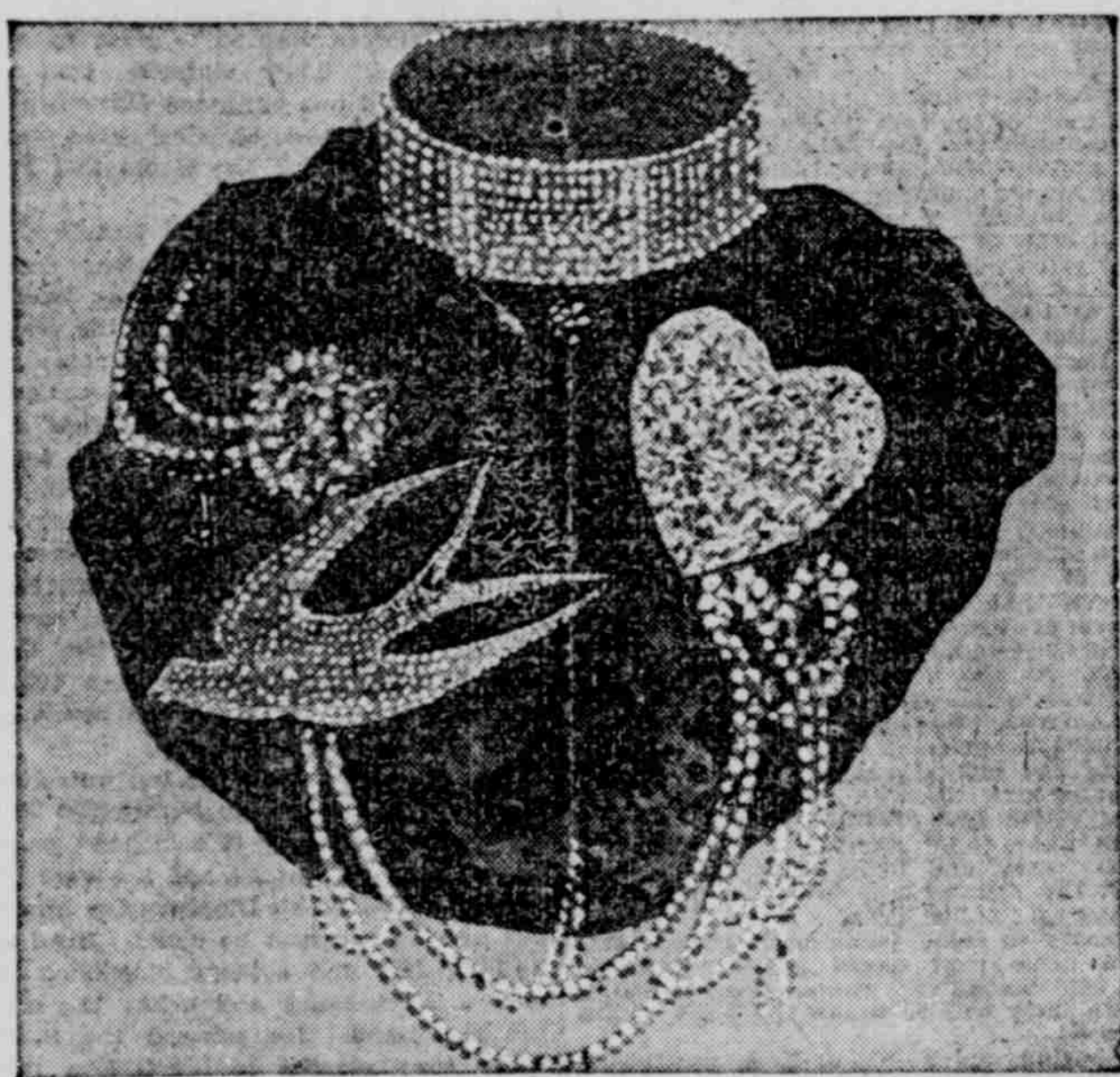
Mr. James T. Layman and family gave a picnic at Riverside Park Wednesday evening.

Miss Anna Stewart went yesterday to Laporte, Ind., to spend a month with relatives.

Mr. Charles King arrived Friday from Chicago to visit friends in Irvington over Sunday.

Mrs. Willis Miller entertained about twenty friends Thursday evening at her home on New Jersey street in honor of Mrs. Percy

## MAY YOHE'S COSTLY JEWELS.



When May Yohe came to the United States, over a year ago, she brought over from England one of the richest collections of jewels owned by any actress. Many of them were pawned during her escapade with Captain Strong. The gems shown in the picture were photographed some time ago.

Williams, who is the guest of Mrs. Jennie Jeffries.

Mr. H. W. Laut will sing at the Methodist Church this morning.

The Misses Davis left last week for Sheridan, Ind., to be gone till the first of September.

Miss Ida Mingeot, of Evansville, Ind., came Friday to visit Mrs. August Jutt for two weeks.

Mrs. Clinton Bowman, of Connersville, is visiting her father, G. W. Gates, on Washington street.

Miss Olivia Brunning, of Columbus, O., will arrive Thursday to visit Mrs. August Jutt for two weeks.

Mrs. Jennie Jeffries and Mr. Robert Hall will go to Eagle Tuesday to visit Mrs. George Miller for a week.

Miss Alice Butler will leave to-morrow for Brookville, Ind., to be the guest at a house party for two weeks.

Misses Mary and Helen Crisp, of Chicago, came Thursday, to be the guests of Mrs. Mary Shank for a week.

The Christian Endeavorers of the Downey-avenue Church will give a lawn party Wednesday evening.

### DIVORCED IN ENGLAND.

By recent court decree the Countess De La Warr was granted a limited divorce from her husband, the Earl De La Warr. Deceit and cruelty were the grounds. The Countess is married to a continental lord with her children. She is the daughter of Lord Brassey.

Wednesday evening at the home of Mrs. Theodore Glat, on Washington street.

Mrs. Orville O. Carvin, who has been spending the summer at Ottawa Beach, Mich., returned home yesterday.

Mrs. Charles Kingsbury and Dr. Henry Moore and family, who spent two weeks at Tipton, returned home yesterday.

Mr. and Mrs. Henry Stewart Schell will leave Thursday to spend two weeks with Mr. Schell's parents in Somerset, Pa.

Miss Lydia Gilbert, Miss Ina Conner, Miss Elsie Hall and Miss Retta Barnhill are spending a few days at Bethany Park.

Rev. Archibald M. Hall, of Springfield, Ill., came last week, to be the guest of Mr. and Mrs. Robert Hall, on Downey avenue.

Mrs. W. C. Hesser and Mrs. Lydia Moffett, of Crawfordsville, are the guests of Mr. and Mrs. W. S. Moffett, on Washington street.

Mrs. Mary Strong, of New York city, who has been the guest of Mr. and Mrs. Robert

Opportunity.

And this I saw, or dreamed it in a dream: That spread abroad of dust along a plain; And underneath the cloud of it I faced A furious battle, and men yelled, and swords Shocked, and spears, and shields, and a prince's banner.

Waves then staggered backward, hemmed by A craven lung along the battle's edge. And then I had I a sword of keener steel, That blue blade that the king's son bore—but Blunt thing! He snapt and flung it from his hand.

And, lowering, crept away, and left the field. Then came the king's son, wounded, sore beset, And weak and weary, and saw the broken sword, And ran and snatched it; and, with battle shout, He saved a great cause that hapless day.

—E. R. Sullivan.

Members of the Twentieth Century Club met Wednesday evening at the home of Mrs. Nellie Hughes and Miss Nellie Davis, of Terre Haute, are guests of Mr. and Mrs. Bornkam.

Mr. and Mrs. Wallace Turpin and son are visiting friends and relatives in Brownsburg.

Jessie Minnigh, of Columbus, Ind., is the guest of the Misses Mamie and Ruth Glick.

Mr. Lee Strong, of Belleville, who was visiting Mr. Frank Priley, has returned home.

Mrs. Amanda Snowden, of Muncie, who was visiting Mrs. J. T. Craig, has gone to Kansas City.

Mrs. Merret Owen and daughter Grace, of Cincinnati, are guests of Mr. and Mrs. Clarence Robertson.

Mrs. Charles Brown and sons, Wilbur and Leahman, have gone to Lake Maxinkuckee for several weeks.

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## Little Lessons in Economy

How much we Americans miss who cannot follow the delightful English custom of serving supper out of doors. There are, to be sure, a fortunate few who may sit under their own vine and fig tree, and, sheltered from the gaze of the passerby, enjoy the delight of the evening meal in the fresh air, watching the sun sink low and the soft twilight shadows fall while they lounge in the freedom and happy silence of their favorite garden nook.

The out-of-doors suppers in hot weather give opportunities for innumerable little feasts, dainty but not more expensive than the ordinary meal, and really less trouble to serve. Never attempt to serve hot dishes at these meals, or else the charm is lost, for ice-cold dishes are so much more delicious with the thermometer at fever heat, and the attempt to serve foods appetizingly hot would probably result in failure, as they would become quite cool in the transit from the kitchen to the garden table.

Fresh vegetables may be served in the form of salads, fresh or salt cooked fish in jellies or cold mayonnaises, fruits plain with cream or in whips, mushes, etc., or salads sweet or sour. Iced coffee, tea, lemonade or some simple ice-cold beverage. All these will leave the sense of refreshing coolness and comfort.

Mold of Vial Jelly.—Buy a good-sized knuckle of veal, with plenty of lean meat. Cover with boiling water, add a large slice of onion, a spray of parsley, a teaspoonful of celery salt or a root of celery if you have it and half a dozen cloves. Boil gently until the meat is very tender, so it can be easily removed from the bones. Just before it is done season with a tablespoonful of salt, a dash of cayenne and a teaspoonful of kitchen bouquet. Chop the meat fine and return meat and bones to the liquor in the kettle and boil until liquor is reduced to a pint. See that it is seasoned to taste.

Line a plain oblong mold with sliced hard-boiled eggs and pour in enough of the jelly to cover. Mix the other with the meat and when the jelly in the mold has set, fill up with the mixture and set on ice to harden. Do not serve for at least three hours after making.

Fish en Vinalgrette.—Wash a whitefish well and quickly in plenty of cold water, wipe dry and sprinkle with salt, wrap in a piece of cheesecloth or several thick cloths and season with a tablespoonful of salt, a dash of cayenne and a teaspoonful of kitchen bouquet. Chop the meat fine and return meat and bones to the liquor in the kettle and boil until liquor is reduced to a pint. See that it is seasoned to taste.

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## Some Attractive, Easily Prepared Little Dishes that will Serve for Outdoor Supper Use or for Picnic Purposes.

Good lard, per lb. 10c  
Hand-Picked Navy Beans, per qt. 10c  
Fresh Roasted Peanuts, 3 qts for 10c  
Cheese, best full cream, per lb. 12c  
Cheese, best brick, per lb. 12c  
Lemons, per doz. 12c  
Fancy cooking apples, per peck. 30c  
Mustard Sardines, per box. 30c  
Sweet Pickles, per doz. 50c  
Pork pickles, 3 doz for 10c  
Good Prunes, per lb. 10c  
Dried Apples, per lb. 10c  
Rumford's Baking Powder, per lb. 20c  
Climax Baking Powder, per lb. 12c  
Best Nutmegs, per lb. 20c  
Heinz's Catsup, 2c size. 12c  
Best Shredded Coconut, per lb. 10c  
Best Eggs Noodles, per lb. 50c  
Best Vermicelli, per lb. 50c  
Best Broken Macaroni, per lb. 40c  
A good whole grain Rice, per lb. 40c  
Sugar Corn, per can. 30c  
Early June Peas, per can. 30c  
Best Table Peaches, in syrup, per can. 10c  
Best Table Apples, in syrup, per can. 10c  
Ladies' and Gents' Shoe Polish, 5c size. 50c

lemons cut in quarters and arranged to represent flowers. Serve with sauce vinaigrette in separate dish.

Sauce Vinaigrette.—Place in a bowl a teaspoonful each of finely minced chives, parsley and onion, half a teaspoonful of Worcester's sauce, six drops of Tabasco, half a teaspoonful of parica or ground black pepper, half a teaspoonful of pepper and a tablespoonful of olive oil. Put a small piece of ice in six tablespoonfuls of vinegar and pour this gradually into the other ingredients in the bowl and stir rapidly until thick. Remove the ice and serve at once.

Pineapple and Celery Salad.—This is a very nice salad to serve with cold sliced chicken for an outdoor supper. Take a chopped of shredded pineapple, half a pint of chilled celery (if celery is not to be had use art apples), one sweet red pepper, shredded, and mayonnaise or French dressing. Serve this on crisp, chilled lettuce, garnish with halves of English walnuts.

Potato and Cucumber Salad.—This is always enjoyable and particularly so in the outdoor air. Select potatoes that are rather small for other purposes and cook them in their jackets until they are done enough to pierce with a fork, but not too tender. Drain and skin them, and while they are still hot cut into cubes or slices, mix with a sliced onion and marinate them with a little French dressing and let them stand until cold. Remove the slices of onion if eating this vegetable raw disagrees with you. Then add a cucumber sliced and crisped in cold water, having a third as much of the cucumber as potato. Mix all together with mayonnaise dressing, garnish with hard-boiled eggs and stuffed olives or just the eggs and parsley.

Blackberry Flummery.—Other berries may be used for this dish, but blackberries are the nicest. Pick over and, if necessary, wash quickly and drain a pint of perfectly ripe berries; put them in a saucepan with a pint of water, and when they come to boiling point set where they will simmer gently for ten minutes; do not stir them. Moisten two even tablespoonfuls of cornstarch with enough cold water to make a smooth paste and stir into the hot fruit and continue to cook and stir until you have a thick mush, sweeten to taste, and when the sugar is thoroughly dissolved take from the fire and turn out to cool.

You can put this in individual molds if you wish. And turn out and serve with whipped cream or very rich cold plain cream.

Ham Mousse.—Take a pint of cold boiled ham that has been chopped and pounded very fine; season to taste with cayenne and French mustard. Dissolve a tablespoonful of gelatin in half a cup of water and add to the ham. Fold in half cup of cream whipped. Turn into plain oblong mold and set on ice to harden. Serve sliced with a slice of tomato first placed on the slice of mousse and a spoonful of mayonnaise on the tomato.

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horses, cattle, sheep, hogs, corn, wheat and farm implements. The fair is a caravan that resembles a circus in size.

A man who attended the first Indian fair in 1832 says he had to pay a dollar to get through the gates. The price has changed since then, but the fair is still a fair in September will get to see for 50 cents many times what this man saw for a dollar. The golden jubilee fair is going to be a great fair, and the price of admission will be 25 cents.

There was a large band at the first Indian fair, but the state band will be the main attraction. The band will be 150 men, and the whole of the first two or three days held by the board in its last 40 years.

Penguin Puggles.

It was curious to see how some of the city birds would quickly make off with the pebbles with which they build their nests, and which through great care and work, had been accumulated by one of the board. The moment the owner happened to turn his back, the pebbles were gone. The pebbles were the property of the board, and the owner was to be paid for them. The pebbles were the property of the board, and the owner was to be paid for them.

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